



## SUSHI + RAW

### SALMON & PRAWN ABURI OSHI NEW

aburi salmon, panko crusted prawn, miso mayo, pickled serrano peppers, furikake (470 Cals per serving, 2 servings)

6pcs | 21½

### SPICY TUNA DYNAMITE ROLL NEW

ahi tuna, panko crusted prawn, avocado, cucumber, gochujang sauce, sesame soy paper (570 Cals per serving, 2 servings)

8pcs | 21½

### MISO TUNA CRISPY RICE NEW

ahi tuna, miso mayo, umami sauce, roasted nori, micro greens (390 Cals per serving, 2 servings)

6pcs | 19½

### TUNA TATAKI NEW

ahi tuna, shaved fennel, daikon, gochujang vinaigrette, rice pearls (290 Cals) 18½

### TINY TUNA TACOS M

3 tacos with diced ahi tuna in crispy wonton shells, guacamole & sesame soy dipping sauce (170 Cals per serving, 3 servings) 17¼

### TUNA SUSHI STACK M

sushi grade tuna stacked with seasoned rice, avocado, fresh mango, soy ginger glaze & spicy mayo + seasoned prawn crackers (320 Cals per serving, 2 servings) 21¼

*Our menu is inspired by the  
people we meet, the cultures  
we encounter and the food  
we love to cook.*

## APPETIZERS

### CALAMARI & SHRIMP

with garlic dip & tangy thai (410 Cals per serving, 3 servings) 19¾

### CASHEW CHILI CHICKEN

crispy chicken breast, sweet chili sauce, cucumbers, cashews & wontons with spicy mayo (460 Cals per serving, 2 servings) 19½

### SMASHED AVOCADO DIP 🌱 (gc)

smashed guacamole, pico de gallo with fresh cooked chips (270 Cals per serving, 2 servings) 16½

### POTSTICKERS

pork, chicken & ginger gyoza, fresh mango salsa & ginger soy glaze (320 Cals per serving, 2 servings) 17¾

### TRUFFLE PARM FRIES (gc)

(420 Cals per serving, 2 servings) truffle & lemon aioli (200 Cals) 12¾

### SWEET POTATO FRIES 🌱 (gc)

garlic dip (810 Cals) 12¾

### DRY RIBS

salt & pepper (510 Cals per serving, 2 servings) 18¾

### ROASTED TOMATOES & WHIPPED FETA M 🌱 (gc)

baby tomatoes, fresh herbs, toasted sourdough (520 Cals per serving, 2 servings) 21½

### CHICKEN WINGS 1LB

salt & pepper, honey garlic or hot (360-730 Cals per serving, 3 servings) served with ranch & celery (70 Cals) 19¾

### CASHEW CHICKEN LETTUCE WRAPS M

crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo (290 Cals per serving, 3 servings) 23½  
substitute crispy tofu 🌱 (290 Cals per serving, 3 servings)

### NACHOS 🌱 (gc)

loaded with cheese, fresh pico de gallo, jalapeños, salsa & sour cream (670 Cals per serving, 3 servings) 27  
add fresh guacamole (130 Cals) 3½  
add carne chicken (120 Cals) 8  
add spicy beef (490 Cals) 8  
add spicy black bean crumble (100 Cals) 8

SAVOUR & SHARE

**M** Moxies signature    **🌱** Vegetarian items    (gc) Gluten conscious with some modifications from our kitchen

Not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies.

Adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day; however, individual needs vary.

## SIGNATURE SALADS

### CRISPY BEET SALAD **M** **V** (gc) *NEW*

roasted red beets, baby greens, macedonian feta & goat cheese, candied pecans, pumpkin seeds, italian vinaigrette, beet crisps (800 Cals) 21½

add grilled chicken breast (270 Cals) or tofu (160 Cals) 8

add grilled prawns (180 Cals) 10

add pan seared salmon (300 Cals) 11

### THAI CHICKEN SALAD **M**

marinated chicken with arugula, ancient grains, fresh vegetables, pumpkin seeds, cashews, avocado & crispy rice, with thai-style cashew dressing (990 Cals) 27

### CHIMICHURRI STEAK SALAD (gc)

grilled 5oz sirloin, chimichurri, fresh greens, spicy tomato vinaigrette with a hint of clamato (460 Cals), goat cheese crostinis (140 Cals) 29½

### AVOCADO & BACON COBB SALAD (gc)

crisp iceberg lettuce, bacon, avocado, soft boiled egg, feta (740 Cals), ranch & sun-dried tomato dressing (150 Cals) 27  
choose grilled chicken breast (270 Cals) or pan seared salmon (300 Cals)

## VEGETARIAN & PLANT BASED

### MUSHROOM ZEN BOWL **V** *NEW*

crispy shiitake protein, fresh vegetables, sprouts, jasmine rice, sesame seeds & spicy mayo (1030 Cals) 27

### MISO RAMEN **V** *NEW*

miso broth, traditional ramen noodles, chili garlic, sesame oil, marinated shiitake mushrooms & soft-boiled egg (490 Cals) 23

### BEYOND MEAT BURGER **V**

plant based patty, aged white cheddar, burger sauce, Moxies own bbq sauce (800 Cals), with fries (620 Cals) 24

## HANDHELDS

served with fries (620 Cals), unless otherwise indicated  
burgers are served on a toasted brioche bun with lettuce, tomatoes, red onions & pickles, unless otherwise indicated  
substitute gluten free bun (+30 Cals) 1  
substitute super greens salad (230 Cals) or caesar salad (230 Cals) 3  
substitute feature soup (110 - 270 Cals), boston clam chowder (360 Cals), sweet potato fries (630 Cals), or truffle parm fries with dip (340 Cals) 3½

OUR BURGERS ARE 100% CANADIAN GROUND CHUCK

### BACON CHEESEBURGER (gc)

double bacon, double cheese, burger sauce (990 Cals) 24½

### LOADED CHEESEBURGER (gc)

aged white cheddar, burger sauce, sautéed mushrooms, bacon & bbq sauce (1160 Cals) 24½

### CHEESEBURGER (gc)

aged white cheddar, burger sauce (830 Cals) 21½  
add bacon (270 Cals), sautéed mushrooms (60 Cals) 2½ ea

## SOUP & SALADS

### BOSTON CLAM CHOWDER

with clams, bacon & potatoes

*An original recipe crafted from Moxies Boston Seaport*

11½ cup (360 Cals) | 14½ bowl (530 Cals)

add garlic baguette (280 Cals) 2

### CAESAR SALAD (gc)

Moxies own caesar dressing with worcestershire (340 Cals), croutons, grana padano & lemon (210 Cals) + garlic baguette (280 Cals) 16½

### SUPER GREENS SALAD **V**

fresh-cut greens, cucumbers, avocado, strawberries, aged cheddar, roasted seeds & quinoa, italian vinaigrette (840 Cals) 19

### SOUP, SALAD & BREAD

feature soup (140-410 Cals), caesar salad (230 Cals) & garlic baguette (280 Cals) 19¾

substitute boston clam chowder (360 Cals) 3½

add grilled chicken breast (270 Cals) or tofu (160 Cals) 8

add grilled prawns (180 Cals) 10

add pan seared salmon (300 Cals) 11

### TOFU THAI CURRY LAKSA **V** (gc)

tofu, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts (1090 Cals) 27

### VEGETARIAN POWER BOWL **V**

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy vegan mayo & sesame avocado (540 Cals) 25

Look for the **V** symbol throughout the menu for more vegetarian options

### SHORT RIB BEEF DIP

braised beef rib, caramelized onions, aged cheddar, garlic aioli, toasted sourdough + au jus (970 Cals) 25½

### BLACKENED CHICKEN BURGER (gc)

crisp bacon, cheddar, roasted garlic aioli (650 Cals) 24  
substitute grilled chicken breast with no spice (660 Cals)

### CHICKEN TENDERS

classic, buffalo or tangy thai (800-890 Cals) 21¾

### BLACKENED SHRIMP TACOS (gc)

cajun spiced shrimp, pickled red onions, corn salsa, jalapeño lime crema & spicy aioli (280 Cals per serving, 3 servings) + fresh white corn chips & guacamole (180 Cals) 22½

### BLACK BEAN TACOS **V** **M** (gc)

black bean crumble, pickled red onions, corn salsa, spicy vegan mayo (240 Cals per serving, 3 servings) + fresh white corn chips & guacamole (180 Cals) 22½

### CRISPY CHICKEN SANDWICH **M**

breaded chicken thigh, cheddar cheese, pickles, lettuce & bo ssām hot sauce, toasted brioche bun (710 Cals) 24

## STEAKS

served with buttered mashed potatoes (370 Cals) & fresh seasonal vegetables (110 Cals), unless otherwise indicated



*100% of our steaks  
come from Canadian Ranches*

### STEAK FRITES (gc)

5oz sirloin, chimichurri, arugula & fries (1200 Cals) 35  
substitute truffle parm fries (340 Cals) 3½

#### upgrade your steak:

8oz sirloin (+120 Cals) + 10

7oz tenderloin (+380 Cals) + 22

### SIRLOIN (gc)

8oz (340 Cals) 45

### MUSHROOM SIRLOIN M

8oz sirloin, creamy madeira sauce +  
pan roasted cremini mushrooms (800 Cals) 49

### NEW YORK (gc)

10oz (520 Cals) 57

### RIB EYE (gc)

13oz (890 Cals) 63

### TENDERLOIN (gc)

7oz, with demi-glace (630 Cals) 57

## PERFECT WITH STEAKS

blue cheese butter (250 Cals) V (gc) 3

peppercorn cream sauce (340 Cals) 4

cremini mushroom sauce (450 Cals) 4

grilled prawns (180 Cals) 10



## MAINS

### BLACKENED MAHI MAHI M (gc)

spiced mahi mahi with pork chorizo & corn hash,  
creamy mashed potatoes & salsacado (1110 Cals) 36

### LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce &  
fresh seasonal vegetables (910 Cals) 36

### CHIPOTLE MANGO CHICKEN M (gc)

sweet & spicy dry rub, ancient grains, seasonal vegetables,  
fresh avocado & pico de gallo (970 Cals) 33½

### BABY BACK RIBS (gc)

slow braised pork ribs, glazed with Moxies own bbq sauce  
half rack (660 Cals) 30 | full rack (1280 Cals) 42

### CHICKEN & RIBS (gc)

spice rubbed chicken breast + half rack of pork ribs (810 Cals) 38½

## PASTAS & BOWLS

### PORK BELLY RAMEN NEW

slow cooked pork belly, miso broth, traditional ramen noodles,  
chili garlic, sesame oil, marinated shiitake mushrooms &  
soft-boiled egg (810 Cals) 27

### GRILLED CHICKEN ZEN BOWL

soy glazed chicken, fresh vegetables, sprouts, jasmine rice,  
sesame seeds & spicy mayo (910 Cals) 27

### PRAWN THAI CURRY LAKSA M (gc)

grilled prawns, creamy coconut broth, mushrooms,  
rice noodles, fresh vegetables & sprouts (1060 Cals) 27

### CHICKEN MADEIRA RIGATONI M

pan roasted chicken, creamy mushroom & madeira wine  
sauce, beef demi, fresh rosemary, lemon (1460 Cals) +  
garlic baguette (280 Cals) 27½

### CHICKEN ALFREDO

pan roasted chicken, tagliatelle noodles, grana padano,  
white wine & cream sauce, sautéed onions, chives (1310 Cals) +  
garlic baguette (280 Cals) 26

### VINDALOO (gc)

sautéed onions & peppers, yogurt drizzle (640 Cals), jasmine  
rice (350 Cals) + garlic buttered naan (240 Cals) 28  
choose chicken (100 Cals) or beef (230 Cals)

### TUNA POKE BOWL

marinated ahi tuna, shiitake mushrooms, soft boiled egg,  
fresh vegetables, crisp greens, cauliflower rice, spicy mayo &  
sesame avocado (580 Cals) 28½

M Moxies signature V Vegetarian items

(gc) Gluten conscious with some modifications from our kitchen

Not all ingredients are listed, please advise your server  
about food sensitivities & ensure you speak to a manager  
regarding severe allergies.

Adults and youth (ages 13 and older) need an average of  
2,000 calories a day, and children (ages 4 to 12) need an  
average of 1,500 calories a day; however, individual needs vary.